

The Lighthouse
RESTAURANT

SOUP

Fire Roasted Red Pepper,
Aerated Goat Cheese Mousse with Chives \$ 17



Cognac Flamed Lobster Bisque \$ 24
from the Guéridon



Seared Tasmanian Salmon, Scallop and Tiger Prawn,
Pacific Oyster and Fennel Chowder,
Enhanced by Bush Basil Crème Fraîche \$ 24

ENTRÉE

Crisp Organic Green Leaves, Beetroot
and Fresh Bocconcini with Papaya Seed Dressing \$15



Argan Oil Seared Haloumi,
Baby Fennel, Endive, Avocado and
Pink Grapefruit, Dill, Garlic and Gremolata \$ 19



Alaskan Crab Legs Gratinated with Hollandaise Sauce,
on Pink Shiso Cress with Pickled Ginger \$ 29



Freshly Shucked French Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Half dozen \$ 29
Dozen \$ 55



Yellowfin Tuna with
Fine Herbs, Oven Dried Tomatoes and Avocado,
Light Soya Dressing \$ 23



Kadaif Pastry Wrapped Tiger Prawns,
Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passion Fruit Coulis \$ 28

ENTRÉE

Tasmanian Salmon "Stroganoff"
Folded with Homemade Herb Pasta,
Sautéed Salmon, Spring Onion, Beetroot and Gherkins,
Flamed with Cognac, Lemon and Sour Cream \$ 28
from the Guéridon



Seared Sea Scallops,
Papaya, Champagne and Coriander Mousseline,
Maldivian Influenced Fresh Palm Heart and Vegetable Salad \$ 29



Steamed Grouper and Spring Onion Won Ton Ravioli,
Salmon Caviare, Pernod and Dill Beurre Blanc \$ 23



Lobster "Wellington"
Baked in Safron Puff Pastry with Mushroom Duxelle,
Sauce Americane \$ 32



Pan Seared Quail Breast Seasoned with
Herbed Pink Rock Salt on Polenta Caper Berry Cake \$ 24



Medallions of Duck Foie Gras on Warm Brioche,
Glazed Apple, Calvados and Shallot Jus \$ 36

MAIN COURSE

Asian Spice Grilled Mahi Mahi Fillets,
Pan Fried Lemongrass Sand Lobster Tails,
Al Dente Broccolini and Baby Corn,
Warm Thai Roasted Pepper Dressing,
Coriander Oil \$ 42



Pontiac Potato and Basil Crusted Snapper Fillets,
Steamed Snap Peas, Toasted Pine Kernel and Baby Carrots,
Semi Dried Tomato Beurre Blanc \$ 35



Sesame Seed Crusted Supremes of Tasmanian Salmon,
Stir Fried Strips of Vegetables,
Lime, Dill and Chilli Crème Fraiche \$ 39



Sautéed Indian Ocean Lobster Medallions (700 Grams),
Piquant Noilly Prat Beurre Blanc,
Strips of Vegetables, Herb Galette Potato \$ 80



Yellowfin Tuna "Rossini"
Grilled Yellow Fin Tuna Steak, Pan Fried Duck Foie Gras,
Potato and Parsley Cake, Truffle Sautéed Spinach,
Shiraz and Shallot Beurre Blanc \$ 45

MAIN COURSE

Pan Fried Wagyu Marble 5+ Sirloin Steak with
Beef Jus, Dauphinoise Potatoes and
Buttered Vegetables \$ 85



Searred Medallions of 300 Day Grain Fed Black Angus Beef Fillet,
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction \$ 58
from the Guéridon



Pan Seared Bultara Saltbush Lamb Cutlets,
Served on Organic Acquerello Risotto with Mushrooms,
Mache Salad with Distel Oil \$ 54



Crispy Skin Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Cassis and Blueberry Jus \$ 39



Corn Fed Supreme of Chicken Breast Served with
Purple Potatoes, Zucchini Soufflé and
Creamy Horseradish Sauce \$ 39

MAIN COURSE VEGETARIAN

Tika Masala Spiced Grilled Vegetables
Presented with Brown Basmati Rice,
Hot and Sour Pineapple, Mango and Papaya Jam \$ 28



Baked Vegetable Strudel of
Spinach, Mushroom Duxelle, Dry Ratatouille
Blue Cheese Fondue \$ 28



Roasted Kadaif Pastry Wrapped Vegetables,
Garlic Wilted Rocket,
Kalamata Olive Beurre Blanc,
Sun Dried Tomato Tapenade \$ 28



Potato Gnocchi Tossed in
Basil Tomato and Rocket Leaves
\$28